

CLAIMS IN AMENDMENT

[Received by International Bureau on May 4, 1999 (04. 05. 99):
Originally filed Claims 1 - 10 were replaced by amended Claims
1 - 10. (2 pages)]

1. (amended) A coating layer agent composition for frozen foods to be microwave- heated, each of the foods comprising a food substrate and a coating and/or a sheet, wherein said composition contains acetylated monoglycerides.
2. (amended) A coating layer agent composition according to Claim 1, wherein said composition contains acetylated monoglycerides only.
3. (amended) A coating layer agent composition according to Claim 1, wherein said composition contains acetylated monoglycerides and/or protein, and/or fat and oil.
4. (amended) A coating layer agent composition according to Claim 1 or 3, wherein said composition is in the form of powder mixed with and adhered to silicon dioxide.
5. (amended) A coating layer agent composition according to Claim 4, wherein said composition contains acetylated monoglycerides in the range of 100 - 250 weight % for silicon dioxide.
6. (amended) A coating layer agent composition according to Claim 3, 4 or 5, wherein said composition further contains thermo-coagulating protein.
7. (amended) A frozen food to be microwave-heated, which comprises a food substrate and a coating and/or sheet, wherein a film of a coating layer agent composition according to any one of Claims 1 to 6, said film being capable of maintaining a low vapor permeability after cooking by heating and during freeze-preservation of the food, is interposed between the food substrate and the coating and/or sheet.
8. (amended) A frozen food to be microwave-heated according to Claim 7, wherein said frozen food to be microwave-heated is a deep-fried food with a coating and/or a sheet.
9. (amended) A frozen food to be microwave-heated according to Claim 8, wherein said coat is designed to be adapted for microwave heating.
10. (amended) A frozen food to be microwave-heated according to Claims 7, 8 or 9, wherein when said frozen food is provided in the packaged form, a moisture absorbent is placed in a food package.

EXPLANATION ACCORDING TO ARTICLE 19

Claim 1 was amended to clarify the feature that an emulsifier contained in the coating layer agent composition is given by acetylated monoglycerides.

Claim 2 was amended to newly add a mode in which the coating layer agent composition contains acetylated monoglycerides only.

Claim 3 corresponds to Claim 1 before the amendment except that the emulsifier is limited to acetylated monoglycerides.

Claim 4 corresponds to Claim 3 before the amendment.

Claim 5 corresponds to Claim 4 before the amendment except that the emulsifier is limited to acetylated monoglycerides.

Claim 6 corresponds to Claim 5 before the amendment.

Claim 7 essentially corresponds to Claim 7 before the amendment.

Claim 8 corresponds to Claim 8 before the amendment.

Claim 9 corresponds to Claim 9 before the amendment.

Claim 10 corresponds to Claim 10 before the amendment.